

Polskie Ale ver. 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **4.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (87%) | 75 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.7%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort | lunga | 25 g | 60 min | 12.9 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |
| Boil | Perle | 15 g | 10 min | 7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 0 min | 4 % |
| Aroma (end of boil) | Perle | 20 g | 0 min | 7 % |
| Dry Hop | Lublin (Lubelski) | 25 g | --- | 4 % |
| Dry Hop | Perle | 25 g | --- | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |